

Application / Control Number 10/777,671  
CLAIM OR CLAIMS  
(Re-Amended as of 01/09/08)

**We Claim:**

1. A method of preparing a Gluten Free pizza pie by substituting cheese, such as provolone or mozzarella, as a base in place of flour, comprised in the following steps: forming a pizza shell by substituting cheese, as a base, is disclosed as the laying down of a base of cheese on the bottom of the pizza pie pan and around the sides; applying a predetermined amount of sauce evenly distributed to the upper portion of the pizza shell to form a pizza base; applying a predetermined quantity of the desired pizza topping; applying a thin layer of shredded cheese between toppings; applying the top layer of cheese even with all of the sides; cooking the pizza for a predetermined time period; and then allowing the pizza to cool for a period of time before being consumed.
2. The method as defined in claim 1, whereas the application of cheese on the bottom of the greased pizza pie pan and around the sides.
3. The method as defined in claim 1, whereas the application of a predetermined amount of sauce evenly distributed within ½ inch of the edges to the upper portion of the of the pizza shell to form a pizza base.
4. The method as defined in claim 1, whereas applying a predetermined quantity of the desired pizza topping.
5. The method as defined in claim 1, whereas applying a thin layer of shredded mozzarella cheese between internal toppings.
6. The method as defined in claim 1, whereas applying a top layer of cheese even with all of the sides.
7. The method as defined in claim 1, whereas cooking the pizza for a predetermined time period baked in a traditional oven on 300 degrees for about 15 minutes.
8. The method as defined in claim 1, whereas allowing the pizza to cool for a period of time before being consumed a resting period of about 15 minutes is recommended, thus allowing the pizza to cool and solidify before slicing and handling.